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(54) Title: FRUIT AND/OR VEGETABLE DERIVED COMPOSITION

(57) Abstract: There is provided a process for making a composition suitable for topical application comprising the steps of: a) heating at least one fruit and/or vegetable pulp to up to a temperature in the range of about 40°C to 100°C; b) mixing between 1 and 40% w/w of a mild base with the heated fruit and/or vegetable pulp. There is also provided a fruit and/or vegetable derived composition suitable for topical application prepared by the above process. There is further provided a fruit and/or vegetable derived composition comprising at least one fruit and/or vegetable-derived pulp and a mild base, said composition having a pH in the range of about 7.5 to about 9.5.